

Stone moderately large, oval, rugged, pointed at the end next the eye; quitting the flesh very easily when ripe.

This variety is recommended to the particular attention of Market Gardeners; for although it be not equal in richness or delicacy to many of the same tribe, it is valuable on account of its fine appearance and fruitful habit, and has great merit for baking. It ripens on standard trees in August, but is much earlier when trained to a wall, and continues ripening in succession until September. A variety of Plum is figured in the new edition of DU HAMEL, published at Paris, called *Prune Pêche*, which resembles the *Nectarine Plum* in size, but we cannot quote it as the same variety.